BOUNDLESS

CHRISTMAS DAY BRUNCH

Featuring a hot seafood bar, chef-attended carving station, festive dessert table, and *bottomless brunch plates.*

DECEMBER 25, 2026 | $99 ADULTS

10:30AM - 2:00PM

HOT SEAFOOD BAR

MUSSELS + MANILA CLAMS
white wine, butter, shallot

FIRECRACKER PRAWNS
crispy, chili, garlic, shallot

CHORIZO, CORN, POTATO STEW
chorizo, sweet corn, Yukon gold potatoes
tomatoes, peppers, herbs, savory broth

SHOWCASE SEAFOOD CHOWDER
clams, salmon, white fish, mirepoix, cream, butter

CHEF-ATTENDED CARVING STATION

ALBERTA CERTIFIED ANGUS BEEF STRIPLOIN
mustard, horseradish, au jus
+
Yorkshire Pudding

BOUNDLESS BRUNCH PLATES

Endless holiday flavours, made to order.

GREENS

PEAR AND PECAN
tuscan greens, goat cheese, candied pecans
poached pears, quinoa, watermelon radish
sherry vinaigrette

ROASTED BEET SALAD
mint, pea shoots, arugula, stone fruit
toasted almonds, feta, citrus vinaigrette

SQUASH + DOUBLE SMOKE BACON
arugula, pickled fennel, cucumber ribbons
pomegranate seeds, dill-lemon vinaigrette

EGGS

SMOKE SALMON CRULLER BENNY
cruller donut, dill cream cheese
pouched egg, sundried tomato, hollandaise, herb oil

AVOCADO BAGEL
smashed avocado, poached egg
green chickpea hummus, fried chickpeas
everything bagel, dukkha spice

VEGETABLE FRITTATA
mixed vegetables, sundried tomato, pistou sauce GF V

Substitute poached egg with Silkin tofu GF VE
Substitute hollandaise with plant based hollandaise GF VE

SAVORY

DUCK FAT FRIES
crispy russet potato infused with rosemary
and duck fat, black pepper parm aioli

TUNA MOSAIC TATAKI
sushi style tuna, seaweed, wasabi aioli
sesame seeds, radishes, soy/mirin gel

SUNCHOKE CAPPUCCINO
herb oil, parsnip foam, sunchoke chips, chives

FESTIVE DESSERT TABLE

End your brunch on a sweet note with an irresistible spread of festive desserts, handcrafted cakes, cookies, pastries, and holiday-inspired treats.

TRADITIONAL YULE LOG

EGGNOG CHEESECAKE

STICKY TOFFEE PUDDING

GINGERBREAD COOKIES

CRANBERRY WHITE CHOCOLATE TART

CHOCOLATE PEPPERMINT MOUSSE

SALTED CARAMEL PROFITEROLES

NANAIMO BARS

HOLIDAY MACARONS FESTIVE

CUPCAKES

ASSORTED FRENCH PASTRIES

A Culinary Creation by Chef Edward Antejos & His Team.
Automatic 18% gratuity will be applied.

showcase
RESTAURANT & BAR